



Appetizers

Black Bass

Citrus cured black bass, watermelon, red beets, Szechuan buttons

\$14

Foie Gras

Seared foie gras, peach jam, honey crepe, toasted walnut, duck jus

\$20

Terrine

Head cheese terrine with black truffle, picked vegetables, cherry mustard, mixed greens

\$13

Crab Cavatelli

Cavatelli, jumbo lump crab, corn supreme sauce, cherry tomato, zucchini, basil

\$16/\$32

Entrees

Scallops

Seared scallops, cranberry beans, sugar snap peas, heirloom tomato, lobster

\$29

Salmon

Olive oil poached Atlantic salmon, charred cauliflower, spinach, pickled mulberries, mulberry beurre rouge

\$28

Rabbit

Braised rabbit leg, chanterelle mushrooms, fava beans, leeks, spaghetti alla chiatarra

\$27

Raviolis

Beet mascarpone raviolis, golden beets, lovage, cashew butter

\$22

Steak

New York strip, asparagus, marble potato, mushroom, cherry tomato, black peppercorn beef jus

\$32

Fish for Two

Salt crusted branzino, white barley, haricot vert, lemon beurre blanc

\$55

| *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*[↗](#)
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